



## VINGÅRDEN

*¡Recuerda! Una comida sin un plato de pata negra y una copa de jerez no es una comida para recordar.*

### FÖRRÄTTER / STARTERS

**Montaraz Unico Jamon Iberico de Bellota Gran Reserva Pata Negra med pan con tomate.** 195:- 30 gram Kalixlöjrom med syrad grädde, rödlök, gräslök och smörstekt brioche. 225:-

*Montaraz Unico Jamon Iberico de Bellota Gran Reserva Pata Negra with pan con tomate.*

*30 grams of Kalix vendace roe with sour cream, red onions, chives and butter fried brioche.*

**Burrata Pugliese med tomater från Viken, färsk basilika och grillad levain.** 155:- 30 gram sibirisk störkaviar från Attilus med syrad grädde, rödlök, gräslök och smörstekt brioche. 350:-

*Burrata Pugliese with tomatoes from Viken, fresh basil and grilled levain.*

*30 grams of siberian sturgeon caviar from Attilus with sour cream, red onions, chives and butter fried brioche.*

**Tataki på Fröyalax med grön Tabasco-dressing, forellrom, rostat sesam och vårlök.** 155:- 145:-

*Tataki of Fröya salmon with green Tabasco dressing, trout roe, toasted sesame and spring onions.*

**Steak Tartare "Français" på oxinnanlår med pikant dijonnaise, cornichons, syltlök, friterad kapris och grillad levain.**

*Steak tartare "Français" of ox top round with piquant dijonnaise, cornichons, pickled onions, deep fried capers and grilled levain.*

**Kammusslor "Chorizo Pil Pil" med grillad levain.** 165:-

*Scallops "Chorizo Pil Pil" with grilled levain.*

### FRÅN TRÄKOLSGRILLEN / FROM THE CHARCOAL GRILL

Alla bitar från träkolsgrillen serveras med primörsallad med Parmigiano-Reggiano i schalottenlöksvinaigrette, krispiga nypotatisar, grillad citron och ditt val av sås.

*All pieces from the charcoal grill are served with a primeur salad with Parmigiano-Reggiano in shallot vinaigrette, crisp new potatoes, grilled lemon and your choice of sauce.*

### SÅSER / SAUCES

**Beurre Blanc**

**Caviar Beurre Blanc +350:-**

**Rödvinssås Red wine sauce**

**Bearnaisesås Sauce Béarnaise**

**Citronmajonnäs Lemon mayonnaise**

**Tryffelmajonnäs Truffle mayonnaise**

**Fläskkotlett på ben, Nibble Gård, SWE. 195:-  
Ca 500 gram.**

*Pork chop on the bone, Nibble Farm, SWE.  
Ca 500 grams.*

**Chuleton på ben, Rubia Gallega, Galicien, ESP. 950:-  
Hängmörad 60 dagar. Ca 1,2 kg.**

*Chuleton on the bone, Rubia Gallega, Galicia, ESP.  
Dry aged 60 days. Ca 1,2 kg.*

**Secreto Iberico de Bellota, Salamanca, ESP. 225:-  
Ca 200 gram.**

*Secreto Iberico de Bellota, Salamanca, ESP.  
Ca 200 grams.*

**Hel dorada, Medelhavet. 225:-  
Ca 500 gram.**

*Whole dorada, The Mediterranean.  
Ca 500 grams.*

**Entrecôte, Black Angus, Uppland, SWE. 375:-  
Hängmörad 30 dagar. Ca 300 gram.**

*Entrecôte, Black Angus, Uppland. SWE.  
Dry aged 30 days. Ca 300 grams.*

**Piggvar på ben, Nordsjön. 395:-  
Ca 600 gram.**

*Turbot on the bone, The North Sea.  
Ca 600 grams.*

### EFTERRÄTTER / DESSERTS

**Parmigiano-Reggiano Vache Rosso DOP 36 mesi. 155:-**

**Coppa Colonnello med citronsorbet, Stolichnaya Elit och Henriot Champagne. 150:-**  
*Coppa Colonnello with lemon sorbet, Stolichnaya Elit and Henriot Champagne.*

**Färska bär med lättvispad grädde, maräng, karamelliserat havre och gräddig glass med fläderblom och madagaskarvanilj. 125:-**

*Fresh berries with lightly whisked cream, meringues, caramelized oats and creamy ice cream with elderflower and Madagascar vanilla.*

UNA CENA SENZA VINO É COME UN GIORNO SENZA SOLE!

<b>DRY &amp; NUTTY</b>	GLAS / FLASKA	<b>CRISP &amp; ENERGIZING WHITES</b>	GLAS / FLASKA	<b>RICH &amp; CREAMY WHITES</b>	GLAS / FLASKA	<b>LA VIE EN ROSE</b>	GLAS / FLASKA	<b>LIGHT &amp; FEATHERY REDS</b>	GLAS / FLASKA	<b>RICH &amp; WEIGHTY REDS</b>	GLAS / FLASKA	<b>SWEET &amp; FORTIFIED</b>	GLAS / FLASKA
<b>S.A. Manzanilla La Goya</b> Delgado Zuleta Jerez, Spain (375ml)	75 / 495	<b>2020 Txakoli Blanco</b> Rezabal Getariako Txakolina, Spain	110 / 525	<b>2019 Mâcon-Charnay Clos Saint-Pierre</b> Verget Bourgogne, France	150 / 720	<b>2020 Domaene Gobelsburg Rosé</b> Schloss Gobelsburg Kamptal, Austria	100 / 495	<b>2019 Frappato Costadune</b> Mandarossa Sicily, Italy	130 / 595	<b>2015 Heartland Shiraz</b> Heartland Wines South Eastern, Australia	130 / 595	<b>2019 Moscato d'Asti</b> Luigi Voghera Piedmont, Italy	95 / 495
<b>S.A. Manzanilla</b> Callejuela Jerez, Spain	95 / 695	<b>2020 Albariño de Fefiñanes</b> Bodegas del Palacio de Fefiñanes Rias Baixas, Spain	130 / 595	<b>2019 Chardonnay</b> Bogle Vineyards California, USA	160 / 750	<b>2020 Txakoli Rosé</b> Rezabal Getariako Txakolina, Spain	110 / 525	<b>2019 Fleurie Poncié</b> Domaine Anita Bourgogne, France	160 / 750	<b>S.A. The Whole Shebang XIII</b> Bedrock Wine Co. California, USA	160 / 750	<b>5 YO. Medium Dry Madeira</b> Justino's Madeira, Portugal (375ml)	95 / 495
<b>S.A. Amontillado Navazos La Bota 95</b> Equipo Navazos Jerez, Spain	110 / 890	<b>2020 Wachenheimer Riesling</b> Dr. Bürklin-Wolf Pfalz, Germany	140 / 650	<b>2018 Russian River Valley Chardonnay</b> Lynmar Estate California, USA	210 / 950	<b>2017 Rosé</b> Triennes Provence, France	160 / 750	<b>2019 Bourgogne Rouge</b> Jean-Marie Fourrier Bourgogne, France	265 / 1200	<b>2018 North Coast Zinfandel</b> Clos du Val California, USA	185 / 850	<b>2016 Sainte-Croix-du-Mont Reserve du Château</b> Château La Rame Bordeaux, France	135 / 750
<b>S.A. Palo Cortado VORS Apostoles</b> Gonzalez-Byass Jerez, Spain (375 ml)	140 / 850	<b>2018 Chablis</b> Domaine William Fèvre Bourgogne, France	185 / 850	<b>2016 Riesling Kellerberg Smaragd</b> Domäne Wachau Wachau, Austria	210 / 950	<b>2010 Rosé des Riceys En Barmont</b> Olivier Horiot Champagne, France	185 / 850	<b>2003 Jura Rouge</b> Caves Jean Bourdy Jura, France	280 / 1300	<b>2018 California Syrah</b> Bedrock Wine Co. California, USA	190 / 890	<b>S.A. MacVin Blanc</b> Château d'Arlay Jura, France (375ml)	135 / 750
<b>1991 Palo Cortado Añada Vintage Collection</b> Gonzalez-Byass Jerez, Spain (375 ml)	300 / 1500	<b>2017 Saumur Les Salles Martin</b> Domaine Antoine Sanzay Loire, France	210 / 950	<b>2018 Meursault</b> Domaine Bouchard Père et Fils Bourgogne, France	220 / 995	<b>2020 Bandol Rosé</b> Domaine Tempier Provence, France	195 / 900	<b>STRUCTURED &amp; MIDDLEWEIGHT REDS</b>	GLAS / FLASKA	<b>2018 Hands of Time Napa Valley Red Blend</b> Stags' Leap Wine Cellars California, USA	210 / 950	<b>S.A. MacVin Rouge</b> Château d'Arlay Jura, France (375ml)	135 / 750
<b>2009 Vin Jaune</b> Le Clos des Grives Jura, France (620ml)	155 / 1100	<b>2017 Albariño de Fefiñanes III Año</b> Bodegas del Palacio de Fefiñanes Rias Baixas, Spain	210 / 950	<b>2018 Grüner Veltliner Achleiten Smaragd</b> Domäne Wachau Wachau, Austria	240 / 1100	<b>2010 Rosado Gran Reserva</b> Bodegas R. López de Heredia Viña Tondonia Rioja, Spain	220 / 995	<b>2019 Langhe Nebbiolo</b> Luigi Voghera Piedmont, Italy	145 / 695	<b>2016 Reserva</b> Bodegas Roda Rioja, Spain	210 / 950	<b>1985 Rivesaltes Ambré</b> Gérard Bertrand Languedoc-Roussillon, France (375ml)	135 / 750
<b>1998 Sercial Colheita Single Harvest</b> Blandy's Madeira, Portugal (500 ml)	215 / 1300	<b>AROMATIC &amp; PERFUMED WHITES</b>	GLAS / FLASKA	<b>2016 Albillo Viñas Viejas</b> Dominio del Águila Ribera del Duero, Spain	295 / 1400	<b>2018 Les Clans Rosé</b> Château d'Esclans Provence, France	340 / 1600	<b>2019 Umberta Barbera</b> Fabrizio Iulli Piedmont, Italy	150 / 720	<b>2015 Amarone della Valpolicella Classico</b> Nicolis Angelo & Figli Veneto, Italy	220 / 995	<b>2018 Zweigelt Beerenauslese</b> Kracher Burgenland, Austria (375ml)	135 / 750
<b>FIZZY &amp; SPARKLING STUFF</b>	GLAS / FLASKA	<b>2017 Riesling Les Jardins</b> Domaine Ostertag Alsace, France	160 / 750	<b>2017 Chassagne-Montrachet 1:er Cru Les Vergers</b> Marc Morey & Fils Bourgogne, France	350 / 1650	<b>SMOOTH &amp; POLISHED REDS</b>	GLAS / FLASKA	<b>2017 Chianti Classico</b> Castell'in Villa Tuscany, Italy	160 / 750	<b>2008 Planots Vi de Vinyes Velles</b> Celler Cal Pla Priorat, Spain	310 / 1450	<b>2013 Tokaji Azású 5 Puttonyos</b> Royal Tokaji Wine Company Tokaji, Hungary (500ml)	150 / 850
<b>S.A. Cava Brut Los Monteros</b> Bodegas Murviedro Valencia, Spain	90 / 495	<b>2018 Sancerre Les Montachins</b> Domaine Giton Père et Fils Loire, France	160 / 750	<b>OFF DRY &amp; FRUIT DRIVEN WHITES</b>	GLAS / FLASKA	<b>2015 Escudo Rojo</b> Baron Philippe de Rothschild Maipo, Chile	115 / 570	<b>2017 Crianza</b> Bodegas Protos Ribera del Duero, Spain	160 / 750	<b>2010 Shadrach Cabernet Sauvignon</b> Grant Burge Barossa Valley, Australia	340 / 1600	<b>2001 Sauternes</b> Château d'Yquem Bordeaux, France (375ml)	1130 / 5300
<b>S.A. Brut Souverain</b> Henriot Champagne, France	145 / 795	<b>2016 Aveta Sauvignon Blanc</b> Stags' Leap Wine Cellars California, USA	175 / 800	<b>2018 Vouvray Les Fondraux Demi-Sec</b> Domaine Champalou Loire, France	160 / 750	<b>2019 Côtes-du-Rhône</b> Franck Balthazar Rhône, France	160 / 750	<b>2019 Touriga Vai Nua</b> Fitapreta Vinhos Alentejo, Portugal	160 / 750	<b>2012 Saint-Emilion</b> Château Monbousquet Bordeaux, France	360 / 1700	<b>1895 Boal Matilde Henriques Qta Serrado</b> Barbeito Madeira, Portugal	1365 / 12800
<b>2008 Brut Millésime</b> Henriot Champagne, France	255 / 1450	<b>2018 Pinot Gris</b> Prophet's Rock Central Otago, New Zealand	210 / 950	<b>2018 Lenchen Riesling Kabinett</b> Peter Jakob Kühn Rheingau, Germany	160 / 750	<b>2015 Pithos Vittoria Rosso</b> COS, Sicily, Italy	210 / 950	<b>2014 Le Saint-Estèphe de Montrose</b> Château Montrose Bordeaux, France	210 / 950	<b>2012 Gran Reserva "Selección" 40 Aniversario</b> Pérez Pascuas Ribera del Duero, Spain	460 / 2200	<b>VIN SANS ALCOOL</b>	GLAS / FLASKA
<b>S.A. Les Maillons Blanc de Noirs Extra Brut</b> Ulysse Collin Champagne, France	270 / 1500	<b>2016 Oberhäuser Listenberg Riesling Kabinett</b> Weingut Dönnhoff Nahe, Germany	180 / 850	<b>2018 Graacher Himmelreich Riesling Kabinett</b> Joh. Jos. Prüm Mosel, Germany	210 / 950	<b>2016 Gevrey-Chambertin</b> Domaine Louis Boillot Bourgogne, France	220 / 995	<b>2015 Barolo Panerole</b> Franco Conterno Piedmont, Italy	210 / 950	<b>2010 Napa Valley Cabernet Sauvignon</b> Buccella California, USA	590 / 2850	<b>Chardonnay</b> Le Petit Béret, France	75 / 340
<b>2008 Comtes de Champagne Blanc de Blancs</b> Taittinger Champagne, France	645 / 3550					<b>2018 Coteaux Champenois Terre des Clos Pinot Noir</b> Yann Alexandre Champagne, France	240 / 1100	<b>2016 Barbaresco Rabajá</b> Giuseppe Cortese Piedmont, Italy	240 / 1100	<b>Rosé Gris</b> Le Petit Béret, France	75 / 340	<b>Cabernet Sauvignon</b> Le Petit Béret, France	75 / 340
<b>2014 Millésime Rosé</b> Louis Roederer Champagne, France	280 / 1550					<b>2017 San Andreas Fault Pinot Noir</b> Hirsch Vineyards California, USA	380 / 1800	<b>2012 Brunello di Montalcino Riserva</b> Tornesi Tuscany, Italy	330 / 1550				
						<b>2014 Vosne-Romanée</b> Domaine Georges Noëllat Bourgogne, France	400 / 1900						

**DIO MI GUARDI DA CHI NON BEVE VINO!**